10/518315

DT01 Rec'd PCT/PT0 1 6 DEC 2004

Serial No. To be Assigned Filed: December 16, 2004

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

(currently amended) A method for clarifying and stabilizing liquid foods comprising 1.

adding to the liquid foods The use of colloidal, anionic silica sols of a pH of 1 to 4, a

particle diameter of 4 to 150 nm and a surface area of 20 to 700 m<sup>2</sup>/g for clarifying and

stabilizing liquid foods.

2. (currently amended) The method use as claimed in claim 1, wherein use is made

ef an aqueous suspension of colloidal anionic silica sols ef having a silica sol content of

more than 5% by weight is used.

3. (currently amended) The method use as claimed in claim 1 and/or 2, wherein the

particle diameter of the silica sols used is between 6 and 50 nm.

4. (currently amended) The method use as claimed in ene or more of claims 1 to 3

claim 1, wherein the pH of the silica sols used is between 2 and 4.

(currently amended) The method use as claimed in one or more of claims 1 to 4 5.

claim 1, wherein the surface area of the silica sols used is between 60 and 500 m<sup>2</sup>/g.

6. (currently amended) The method use as claimed in one or more of claims 1 to 5

claim 1, wherein the liquid food is fruit juice, beer or wine.

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7. (currently amended) The method use as claimed in one or more of claims 1 to 6

claim 1, wherein a polyvinylpyrrolidone is added to the silica sol.

(currently amended) The method use as claimed in one or more of claims 1 to 7 8.

claim 1, wherein the amount of added silica sols added is 5 to 500 g/hectoliter.

9. (new) The method as claimed in claim 1, wherein the particle diameter of the silica

sols used is between 8 and 35 nm.

10. (new) A process for clarifying and stabilizing liquid foods comprising: adding to a

cloudy liquid food, or to a liquid food which has a tendency to cloud, a sufficient amount of

colloidal, anionic silica sols having a pH of 1 to 4, a particle diameter of 4 to 150 nm and a

surface area of 20 to 700 m<sup>2</sup>/g to clarify the liquid foods; and removing the silica sol after

clarifying the liquid foods.

(new) The process as claimed in claim 10, wherein an aqueous suspension of 11.

colloidal anionic silica sols is used having a silica sol content of more than 5% by weight.

12. (new) The process as claimed in claim 10, wherein the particle diameter of the

silica sols used is between 6 and 50 nm.

13. (new) The process as claimed in claim 10, wherein the particle diameter of the

silica sols used is between 8 and 35 nm.

14. (new) The process as claimed in claim 10, wherein the surface area of the silica

sols used is between 60 and 500 m<sup>2</sup>/g.

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15. (new) The process as claimed in claim 10, wherein the liquid food is fruit juice,

beer or wine.

16. (new) The process as claimed in claim 10, wherein a polyvinylpyrrolidone is added

to the silica sol.

(new) The process as claimed in claim 10, wherein the amount of silica sols 17.

added is 5 to 500 a/hectoliter.

18. (new) The process as claimed in claim 10, wherein the pH of the silica sols used

is between 2 and 4.

(new) A process for clarifying and stabilizing fermented and unfiltered beer 19.

comprising: adding to a fermented and unfiltered beer a sufficient amount of an aqueous

suspension of colloidal, anionic silica sols having a pH of 1 to 4, a particle diameter of 4 to

150 nm and a surface area of 20 to 700 m<sup>2</sup>/g; allowing flocculation to proceed; and

removing any formed sediment, whereby a clear beer of good stability having a sodium

content identical to the unclarified beer is obtained.

20. (new) The process as claimed in claim 19, wherein the aqueous suspension of

colloidal anionic silica sols used has a silica sol content of more than 5% by weight.

(new) The process as claimed in claim 19, wherein the particle diameter of the 21.

silica sols used is between 6 and 50 nm.

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22. (new) The process as claimed in claim 19, wherein the particle diameter of the

silica sols used is between 8 and 35 nm.

23. (new) The process as claimed in claim 19, wherein the surface area of the silica

sols used is between 60 and 500 m<sup>2</sup>/g.

24. (new) The process as claimed in claim 19, wherein a polyvinylpyrrolidone is added

to the silica sol.

25. (new) The process as claimed in claim 19, wherein the amount of silica sols

added is 5 to 500 g/hectoliter.

26. (new) The process as claimed in claim 19, wherein the pH of the silica sols used

is between 2 and 4.